



SANITATION GUIDE
for
TEMPORARY FOOD SERVICE OPERATIONS



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SANITATION GUIDE

For

TEMPORARY FOOD SERVICE OPERATORS

The information in this pamphlet compiled to help you save time and you meet minimum health department setting up a temporary food establishment. The main purpose is to ensure that food served from a concession stand is in a manner to promote and protect the public health.

We are willing to assist you if you may have concerning food concerns.

Operators must comply with regulations limited to the following items:

FOOD & FOOD SUPPLIES

1. Only those potentially requiring limited preparation, and frankfurters that only require cooking, shall be prepared or sold. Preparation or service of other foods, including pastries filled with synthetic cream or sandwiches containing poultry, eggs or fish is prohibited. This prohibition does not apply to food that has been prepared under conditions meeting Food Service Regulations, is obtained in its original packaging, stored at a temperature of 145°F or above, and is served directly in the container in which it was packaged.

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FOOD R

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d washing.